

# The Slug and Lettuce



## SLUG BLT BRUSCHETTA

(SERVES 2)

A Slug alternative to the classic favourite.

Prep time 15 minutes

Cooking time 1 hour

2/3 Artisan Baguette

10ml Olive Oil

10 Vine Cherry Tomatoes

2 Cloves Smoked Garlic

Seasoning

2 Slices of Bacon

1/2 Chicory

30ml French Dressing (see recipe)

### METHOD;

Wash and dry the tomatoes and chicory.

Place the vine tomatoes and garlic into a metal tray and season.

Cook these for 1 hour at 140 °C and shake occasionally.

**Tip:** Avoid splitting the tomatoes as this will dry them out!

Turn off the oven and leave for up to an hour to dry out.

Slice the artisan at an angle into 6 pieces and brush both sides with the olive oil.

Place under the grill until crispy on both sides.

Grill the bacon until slightly brown.

Place the bacon on top of the toasted bread and carefully place the garlic and vine tomatoes on top of the bacon.

Garnish with the chicory and spoon the dressing over.

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